

Admission Is Free, and Everyone Is Invited To Come

Kitcheneering Course Opens Tomorrow

Herald-Safeway Class Will Be Held At the Torrance Theatre; Doors Open 1 P. M.

"Get ready for that Old English Beefsteak! Get ready for that fool-proof Cheese Souffle! Get ready for Goop! Get ready for that Porto Rican Pot Roast!"

When she stepped from the car here today and thought first of the safe arrival of her trunkful of equipment, Mrs. Edith Jeffers Freeman did not make the statement given above. She was too busy to make any statements at all for the first minutes of her arrival. But she might just as well have said exactly that, for Mrs. Freeman is here as the personal representative of Julia Lee Wright, director of the Safeway Stores and Piggly Wiggly Homemakers' Bureau, to open a three-day course in "Kitcheneering" tomorrow at the Torrance Theatre.

The dishes mentioned are just a few of the 35 or more recipes which will be demonstrated by Mrs. Edith Jeffers Freeman before hundreds of local housewives, and which range from soups to desserts with everything in-between included.

When Mrs. Freeman did find time, after getting final arrangements well under way, to catch her breath, she likewise took time to outline something of the treats in store for the local women who are fortunate enough to be able to attend "Kitcheneering" from

in the first place. "Mrs. Wright wants me to bring her personal greetings to every housewife or prospective housewife here, and to invite everyone to come to this great cooking school which we call 'Kitcheneering.' Many months of effort have gone into the preparation of this course, which has been designed to fill the wants of modern women. Every dish which will be demonstrated is easy to prepare and inexpensive, and represents the most exciting attention to tastefulness. Each Day Different.

"Broadly speaking," she continued, "each of the three days may be given a different heading, with the first day largely devoted to pastries, honey luncheon dishes, salads, etc.; the second to cakes and dishes for entertainment; and the third day to complete meals."

Mrs. Edith Jeffers Freeman hastened to point out, however, that each day's program will be far broader than the limitations of any one heading. "First Day. 'For example,' she said, 'on the first day, we will have such dishes as a brand new Graham cracker crust for pies, a cheese souffle made with bread, a most practical vegetable salad made in a cabbage head, and a recipe which Mrs. Wright discovered in Canada and revamped for modern usage for Old English beefsteak pie. And one of the most interesting features of this particular day will be the explanation and complete demonstration of an entirely new way to mix pastries, as worked out in the kitchen of the Homemakers' Bureau.'

"Second Day. The second day's program, Mrs. Freeman stated, while principally devoted to cakes and to party ideas, would include a revelation of the theory and practice of the making of 'Goop.' 'Goop,' she said with a smile, 'may be an odd name, but 'Goop' is a very delicious dish. It's really all that the name implies and, when served with a platter of salad and perhaps a few slices of garlic bread, is a meal in itself. I'm not going to tell you anything about 'Goop' now, but just wait until the second day of the cooking school.

"And," she added, "there's another real mystery on the second day of the cooking school program. It's Mystery Cake, and if I were to tell you its two principal ingredients today you'd laugh, no matter how well you may have been reared.

"Incidentally," Mrs. Freeman said, "if anyone thinks she knows an easy and foolproof way to make sponge and angel food cakes, wait until she sees the Homemakers' Bureau's new way of mixing them."

Third Day. Complete meals, according to Mrs. Freeman, will feature the third exciting day of "Kitcheneering," including every phase of stove usage, both surface and oven and high and low temperatures.

"One of the things that everyone enjoys," she said, "is the Porto Rican pot roast with German potato pancakes, and another is two new breakfast dishes that are grand.

"But, really," she concluded, "one must be present to begin to understand all of the work that the Safeway Stores and Piggly Wiggly Homemakers' Bureau has put into 'Kitcheneering' to make such lit-

'Chemical Bath' Polishes Silverware

Plated silver may be cleaned with any good commercial polish or by a method which is known as "electrolysis." Make a solution of one tablespoon of salt and one tablespoon of soda to each quart of water, in an aluminum kettle or anything containing a strip or piece of aluminum. The silver is then placed in the solution so that it comes in contact with the aluminum and allowed to stand there until the tarnish is removed—which is almost instantly. Then wash in clean, soapy water and dry in the usual manner. If a higher luster is desired, polish with a jeweler's polishing cloth.

This method, for use on plated silver only, is nothing more than a chemical reaction between two metals which removes the tarnish, and it has been proved by tests that this method removes less of the valuable metal than other cleaners.

RAW POTATO WHEN SOUP IS TOO SALTY

If soup is too salty, do not waste it; also a raw potato and drop it in the liquid; boil up for a short time and the salty flavor will disappear; remove potatoes and use for other dishes.

tie work for housewives, and to make their work so interesting and their families and guests so delighted. So once more let me extend Mrs. Julia Lee Wright's personal invitation to everyone to be present, and to remind everyone to bring pencil and paper so that nothing will be missed. We're sure you'll enjoy every minute of "Kitcheneering."

With doors opening promptly at 1 o'clock, and with the course starting promptly at 2 o'clock, it is expected that every available seat in the Torrance Theatre will be filled by the time Mrs. Freeman presents the first of each day's recipes.

Gas Ranges Win Praise of Noted Home Economist

"With a Gaffers and Sattler range to work with, I'll be able to bring to Southern California homemakers all the wonderful new dishes developed at our test kitchen during the past year," Mrs. Edith Jeffers Freeman exclaimed today as she examined the stoves selected for use in the 1934 cooking schools being conducted in Southern California: by the Homemakers' Bureau of Safeway and Piggly Wiggly Stores.

Mrs. Freeman had just finished a trip through the Gaffers and Sattler plant, located on East 50th street in Vernon, where three acres are devoted to the manufacture of gas ranges and heaters. All phases of stove making, from the raw material to the finished product were shown Mrs. Freeman on her trip, through the local plant.

Gas stove prices are the lowest in history, according to W. C. Gaffers, in showing the ranges to Mrs. Freeman. Mr. Gaffers pointed out the materials used in construction, also workmanship and other features that have brought the approval of the American Gas Association to Gaffers and Sattler stoves.

During the three-day session of the Safeway Stores and Piggly Wiggly Cooking School this week at the Torrance Theatre, one of these late model Gaffers and Sattler ranges, valued at \$79.50, will be given away through the courtesy of the Miller Furniture Company, 1220 El Prado, in addition to 35 baskets of groceries and other valuable prizes.

A duplicate of the range to be given away at the cooking school is now on display at the Miller Furniture Company.

New Breakfast Drink Is Made of Pineapple

Unsweetened Juice Becoming Favorite Morning Appetizer

The modern Ponce-de-Leon chooses pineapple juice, America's newest and healthiest drink. Since it was introduced dramatically to America at the World's Fair of 1933, fresh canned pineapple juice has become the vogue for breakfast drink, formal dinner cocktail, and buffet specialty—adding a new and interesting use to the already lengthy list of uses of canned pineapple in the American cuisine. Pineapple juice is the newest of the pineapple family to adorn the modern table—but every day, new and intriguing uses for the exotic pineapple, both in its sliced and in its crushed form, are being added to the menu. Canned pineapple juice—and the versatile canned pineapple in its prime center-slice perfection, or the crushed fruit may be used to lend variety to any and every meal in the day.

Newest ways of using the luscious "tropic fruit" to suit modern appetites and the desire of the American appetite for something new and different, will be presented before women of Torrance at the Safeway Stores and Piggly Wiggly Cooking School to be held in the Torrance Theatre, Wednesday, Thursday and Friday, April 25, 26 and 27.

Unsweetened pineapple juice—with its pale delicacy of color, its delightful and refreshing flavor, is a perfect breakfast drink, thousands of Americans are discovering each day. Served in clear glasses, its very color invites the appetite, leading it by pleasant stimulation, to the full enjoyment of a laudable breakfast. Because

it is distinctive in its appeal, and mild enough to suit the widest variety of tastes, canned fresh pineapple juice is a splendid luncheon drink for children, a delightful before-dinner cocktail, a refreshing between-meal drink. It may be served in small frosted glasses—and for the party service, its delicate color is enhanced by the addition of maraschino cherries or of a sprig of fresh mint.

Salad uses for the luscious Hawaiian pineapple are well-known throughout America. Canned pineapple is virtually the foundation and bulwark of American salad making. But many new and delightful types of salads may be made from the tropic fruit.

Some interesting pineapple salad recipes follow:

JELLIED PINEAPPLE AND CRABMEAT SALAD
Two teaspoons granulated gelatin, one chicken bouillon cube dissolved in one-third cup boiling water and cooled, and tablespoon tarragon vinegar, one cupful mayonnaise, one cupful drained and diced canned pineapple, one-half cup diced celery, one cup crabmeat, three cups shredded cabbage, one-quarter cup diced

green pepper, one-half cup French dressings.
Soak gelatin in the cooled chicken stock for five minutes; dissolve over hot water; add tarragon vinegar and cool. When cold add slowly to one-half cup of mayonnaise, beating thoroughly. Combine the pineapple, crabmeat, diced celery and green pepper and add to the gelatin mixture. Pack in six cold, wet molds and chill. When ready to serve remove from molds and arrange on the shredded cabbage that has been marinated in the French dressing for five minutes. Garnish with radish roses and serve with remaining mayonnaise. Serve six.

PINEAPPLE AND RICE SALAD
One cup boiling water, one package of lime gelatin powder, one-half cup cooked rice, three-quarters cup crushed pineapple, one-half teaspoon salt, one teaspoon vinegar.
Prepare gelatin and add salt and vinegar. Blanch the cooked rice and add to gelatin when partly cool. Mold and serve on lettuce leaf with mayonnaise. Serves six to eight.

Angel Food Needs Restful Cooling After Leaving Oven

Teakettle Scale Easily Removed

Lime deposits in aluminum tea kettles are best removed by heating the empty kettle thoroughly over a low flame, then tapping the bottom with a wooden block or wooden potato masher to crack the coating.

Very thick scale is difficult to remove and it is best to treat the kettle as other utensils are treated, emptying it each night and allowing it to dry, and washing it inside several times a week. This will prevent the formation of scale.

PICKING UP BROKEN GLASS
To pick up broken glass easily, even the smallest pieces, pat gently with wet absorbent cotton or a damp woolen cloth, which can afterward be burned.

You've put the angel food cake in the oven, then what?

The Safeway Stores and Piggly Wiggly Homemakers' Bureau advises this: The cake bakes best at 350 F. for one hour. Then, after it is baked, remove from the oven, invert the pan on a rack, or if you have no rack, raise the pan from the table enough to allow the air to circulate under it, leaving the cake to hang in the pan until thoroughly cooled.

And, the bureau adds, an angel food cake, or any sponge cake for that matter, should never fall from the pan, but must be cut around the edges when thoroughly cooled, using a dull, stiff knife.

Then it's ready to be iced.

And then, it's ready to be eaten.

TO COOL HOT FOOD

To cool a dish of pudding or any hot food quickly, set it in a pan of cold water which has been well salted.

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